



Total Time
40 MIN.

Serving & Size
1/4 CUP (2 FL OZ)

Difficulty
EASY

Caramelized onions and brown sugar give this salsa a hint of sweetness.

Yields
130

Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 65	
	% Daily Value
Total Fat 1.9g	3%
Saturated Fat 0.3g	2%
Cholesterol 0mg	0%
Sodium 219mg	9%
Total Carbohydrate 12.8g	4%
Dietary Fiber 1.2g	5%
Protein 0.2g	0%
Vitamin A 1%	Vitamin C 9%
Calcium 1%	Iron 1%

INGREDIENTS **WEIGHT** **MEASURE**

pineapple, peeled, cored, sliced, grilled, and diced		2 1/4 ea.
onion, medium, peeled, cut in half, sliced		9 ea.
light brown sugar		4 3/33/1000 cups
 Pace® Chunky Salsa- Medium	138 oz.	1 containers
olive oil		1 1/8 cups

INSTRUCTIONS

1. Heat olive oil in stockpot over medium flame. Add onions and cover to sweat for 8 minutes, stirring occasionally.
2. Once onions are translucent, remove the lid and cook for 2 minutes.
3. Mix in the brown sugar. Once melted, add diced and grilled pineapple. Cook for 2 more minutes.
4. Stir in Pace Chunky Salsa and cook until hot.
5. Serve either hot or cold.

 **TIP**

Add more flavor with fresh herbs. Use dark brown sugar for a savory flavor profile.

Works well with chicken, pork, lamb, turkey and fish. Try pairing with chips for a delicious appetizer.